



## PLEASE ASK ABOUT OUR ALLERGEN LIST

# Y LLONG | THE SHIP

## EDERN

## NIBBLES

	Chorizo (GF)	6.00
	panfried chorizo in honey & cider sauce	
10%	Olives (GF)	4.00
M)	pitted olives with red pepper, garlic and gherkins	
	Prawn Toast ————	6.50
	sesame prawn toast with thai honey dip	
	Honey Whipped Feta ————————————————————————————————————	7.00 I

## POTATO DISHES

Salt & Pepper Chips (GFO) rustic cut chips tossed in salt & pepper seasoning, drizzled soy sauce and finished with spring onion & chillies	4.50 with
Garlic Chips (GF) rustic cut chips drizzled with homemade garlic oil and top with homemade garlic & chive mayonnaise	4.50 oped
Classic Tatas Bravas (GF) ————————————————————————————————————	5.00 Ii

### FLATBREADS

Hoisin Duck hoisin sauce base with shredded aromatic duck, spring on cucumber and mozzarella	8.50 ions,
Garlic & Mozzarella roasted garlic & mozzarella cheese (v)	7.50
Chicken Ranch cool ranch dressing and spicy sriracha topped with	8.50

#### BELLY PORK

Soy (GFO)	7.50
soy sauce, chopped chillies & spring onion	
Teriyaki Honey ————————————————————————————————————	7.50
sweet teriyaki with sesame sprinkles	
Pineapple Penderyn	- 7.50
our home made sweet pineapple and welsh wiskey sauce	

## SALAD & VEGETABLES

<b>E</b>	Mixed Leaf Salad (GF) mixed leaf salad seved with french dressing	6.50
	Crispy Beef Salad ———————————————————————————————————	9.00
	crispy shredded beef with pak choi, red peppers, red onic pineapple, and carrot drizzled with soy honey sauce	on,
	Halloumi Salad (GF)	9.00
	fried crispy halloumi with mixed leaf, peppers, red onion a orange olive oil dressing	nd

	VEGETARIAN DISHES	
	Loaded Nachos —	10.50
	fresh nachos topped with guacamole, tomato salsa, sour cream chillies, spring onion and cheddar cheese	
	Halloumi Sticks (GF) ————————————————————————————————————	9.00
2	Seasonal Vegetables (GF)	= 11.00
	roasted seasonal vegetables, squash, tender stem br purple potato, sprouts, baby carrots tossed in a light t	

#### SEAFOOD DISHES

Jambalaya (GF)12.50
prawn, chicken and chorizo jambalaya cooked with curried rice, peas, red onion and sweetcorn
Mussels — 14.50
mussels, cooked in a white wine and garlic sauce served with warm ciabatta
Hake & Cherry (GFO)13.50
oven baked hake on a bed of spiced cous cous, cherry & basil compote & finished with lemon gel
MEAT DISHES
Lamb Koftas11.50
lamb koftas on a bed of lemon cous cous, rocket salad and a honey mint yoghurt sauce
Beef Brisket Taco — 12.00
BBQ pulled beef brisket in two flour tortillas, mixed leaf, salsa verde and cheddar cheese
Chicken & Chorizo Sizzler 12.50 spiced chicken and chorizo in a sweet & spicy thai chilli sauce spring onions and crispy onion
KIDS MENU
Nuggets chips & peas or beans 5.95
Sausage chips & peas or beans 5.95
Fish Fingers chips & peas or beans 5.95

Tomato penne pasta & cheese (gf) 5.95